

Lasagna with Ground Pork and Ground Beef

Meal Components: Vegetable, Grains, Meat / Meat Alternate

Main Dishes, D-25A

| Ingredients | 50 Servings | | 100 Servings | | Directions |
|--|-------------|-------------------|--------------|----------------------|---|
| | Weight | Measure | Weight | Measure | |
| Raw ground beef (no more than 20% fat) | 2 lb 2 oz | | 4 lb 4 oz | | 1. Brown ground beef and ground pork. Drain. Continue immediately. Add onions and granulated garlic. Cook for 5 minutes. |
| Raw ground pork (no more than 20% fat) | 1 lb 2 oz | | 2 lb 4 oz | | |
| *Fresh onions, chopped | 3 lb | 2 qt | 6 lb | 1 gal | 2. Add pepper, parsley, canned tomatoes, tomato paste, water, and seasonings. Heat to boiling, uncovered. Remove from heat. |
| OR | OR | OR | OR | OR | |
| Dehydrated onions | 9 oz | 1 qt 2/3 cup | 1 lb 2 oz | 2 qt 1 1/4 cups | |
| Granulated garlic | | 2 Tbsp | | 1/4 cup | |
| Ground black or white pepper | | 1 tsp | | 2 tsp | |
| Dried parsley | | 1/4 cup | | 1/2 cup | |
| Canned diced tomatoes, with juice | 4 lb 4 oz | 2 qt 1/4 cup (2/3 | 8 lb 8 oz | 1 gal 1/2 cup (1 1/3 | |

| | | | | | |
|--|------------|--------------------------------|------------|----------------------------------|--|
| Canned tomato paste | 1 lb 12 oz | 3 cups 2 Tbsp (1/4 No. 10 can) | 3 lb 8 oz | 1 qt 2 1/4 cups (1/2 No. 10 can) | |
| Water | | 3 qt | | 1 gal 2 qt | |
| Dried basil | | 3 Tbsp | | 1/4 cup 2 Tbsp | |
| Dried oregano | | 3 Tbsp | | 1/4 cup 2 Tbsp | |
| Dried marjoram | | 1 Tbsp | | 2 Tbsp | |
| Dried thyme | | 1 tsp | | 2 tsp | |
| Enriched lasagna noodles, uncooked (at least 0.78 oz each) | 2 lb 12 oz | 56 each | 5 lb 8 oz | 112 each | <p>3. Assemble ingredients as follows: In steamtable pans (12" x 20" x 2 1/2") which have been lightly coated with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans. For each pan 1st layer-1 qt 1/2 cup sauce</p> <p>4. 7th layer-6 1/4 oz (1 1/2 cups 1 Tbsp) process American cheese and 9 1/2 oz 2 1/4 cups 2 Tbsp) mozzarella cheese</p> |
| Cheese blend of American and skim milk cheeses, shredded | 1 lb 9 oz | 1 qt 2/14 cups | 3 lb 2 oz | 3 qt 1/2 cup | |
| Lite mozzarella cheese, shredded | 2 lb 6 oz | 2 qt 1 1/2 cup | 4 lb 12 oz | 1 gal 3 cups | |

6. Bake: Conventional oven: 350° F for 1 ¼ -1 ½ hours Convection oven: 325° F for 45 minutes
CCP: Heat to 165° F or higher for at least 15 seconds.
7. Remove pans from oven. Uncover. Let stand for 15 minutes before serving.
8. CCP: Hold for hot service at 135° F or higher.
Cut each pan 5 x 5 (25 pieces per pan)

Notes

Comments:

*See Marketing Guide.

†Italian Seasoning Mix (see G-01, Sauces, Gravies, and Seasoning Mixes) may be used to replace these ingredients. For 50 servings, use ¼ cup 3 Tbsp 1 tsp Italian Seasoning Mix. For 100 servings, use ¾ cup 2 Tbsp 2 tsp Italian Seasoning Mix.

Marketing Guide

| Food as Purchased for | 50 Servings | 50 Servings |
|-----------------------|-------------|-------------|
| Mature onions | 3 lb 7 oz | 6 lb 14 oz |

| Serving | Yield | Volume |
|---|--|---|
| 1 piece provides 2 oz equivalent meat/meat alternate, 2 cup of vegetable, and ¼ serving of grains/breads. | 50 Servings: about 22 lb 12 oz 100 Servings: about 45 lb 8 oz | 50 Servings: 2 steamtable pans 100 Servings: 4 steamtable pans |

| Nutrients Per Serving | | | | | |
|-----------------------|---------|---------------|---------|---------------|---------|
| Calories | 269 | Saturated Fat | 4.55 g | Iron | 2.56 mg |
| Protein | 19.63 g | Cholesterol | 35 mg | Calcium | 303 mg |
| Carbohydrate | 28.35 g | Vitamin A | 911 IU | Sodium | 405 mg |
| Total Fat | 8.76 g | Vitamin C | 16.5 mg | Dietary Fiber | 2.3 g |